


# GELBER MUSKATELLER
# GAMLITZ 2018

## ORTSWEIN

**5,4 G/L** ACIDITY TA
**11,5 %** ABV
**0,75 L** SIZE
**3,5 G/L** RESIDUAL SUGAR
**CORK** CAP
**2020-2025+** BEST ENJOYED
**8 TO 18** YEARS AGED VINES

Complex opening on the nose of white flowers paired with sage and ripe exotic fruit. The beguiling scent of fresh grapes and flowers captivates the glass. Everything is exactly where it belongs without being too much. On the palate clear fruit aromas of passion fruit and citrus. Juicy and with a tremendous drinking flow. Pink pepper and herbs in the aftertaste. (Thomas Schabl, diploma sommelier)

### grape variety

*Among the oldest grape varieties cultivated on earth. Susceptible to bunch rot and late-maturing, it needs warm and frost-free conditions. Clusters are medium-sized, elongated and winged, to double.*

### vintage

*Harvesting and grape selection by hand, short maceration period, gentle pressing, spontaneous fermentation in stainless steel tanks and a further 6 months maturation on fine lees in stainless steel tanks.*

### ground / cultivation area

*Sand and gravel, lime-free.*

### food attendant

*Melon and cured ham; Asian cuisine (spicy dishes); or simply to enjoy as an aperitif.*

Big bottle and special shapes on request weingut@gross.at